

CHAKHNA & CHAATS



- BHINDI AMCHUR 13
crispy fried okra
- MASALA CHILLI PEANUTS 9
- DAHI BHALLA 15
spiced urad lentil savoury doughnuts, yoghurt-chutney laden
- PANI-POORI 15
semolina shells, crushed potatoes and chickpeas, sweet-tangy tamarind & spicy-mint shots
- LOTUS PAPDI CHAAT 17
lotus crisp, crushed sweet-potato, onion tomato mix, yoghurt, pomegranate-mint sauce
- SAMOSA CHAAT 15
savory potato packed pyramids, tamarind-dates-ginger chutney, mint-yoghurt
- CHOWNK KI TIKKI 17
potato-sago-green pea patty, cumin-asafetida tempered, stewed chickpeas, mint-tamarid chutney
- TOP OF THE CHAATS, SAMPLER 42
selection of three chaats

Seasons Special Thali Menu \$29

Tuesday to Sunday
12PM - 3PM

Add on dessert +\$4
(Please ask us for details)

TANDOOR, GRILLED AND SMALL PLATES



- TANDOORI CHICKEN TIKKA 31
tandoori chicken, ginger-mustard-yoghurt marinade, exotic spices
- MALAI TIKKA 31
char grilled chicken, royal cumin-cream garlic, cardamom
- ACHARI PANEER TIKKA 27
pickled marinade, mustard, yoghurt
- GOSHT SEEKH KEBAB 33
spiced lamb mince skewers, garlic, coriander, mild chillies
- FISH KOLIWADA 29
crisp fried, chickpea battered, seabass, thymol, chillies, mint chutney
- METHI MAKAI TIKIYA 27
crisp corn & fenugreek green bites, garlic chutney

TANGRA CHILLI, SALT & PEPPER PANEER CHICKEN 23 27

AMRITSARI CHOLE AND TANDOORI KULCHA 33
vegan chole with soft leavened flatbread

CURRY BOWLS



- THE CLASSIC DELHI BUTTER CHICKEN 35
tandoori chicken tikka, tomato-butter cream sauce
- TANDOORI PANEER, MAKHANI 31
tomato-butter sauce
- KADHAI SUBZ 27
stirred vegetables of the moment, peppery tomatoes-onion-ginger pan gravy
- MAAH DI DAAL 27
The famed "Dal Makhani", 48 hrs stewed urad lentils, creamed & buttered, a must have!
- MEAT TARIWALA 37
slow cooked goat curry, robustly spiced, pickled ginger
- NADRU KOFTA KORMA 29
lotus stem kofta curry
- KHADA SAAG 27
stirred baby spinach, ginger, fenugreek Paneer Season's Vegetables
- DAL TADKA 25
stewed arhr lentils, garlic chili tempered

BREADS – CLAY-OVEN BAKED

- NAAN 7
cheese, butter, garlic
- PARANTHA 7
butter, mint
- ROTI 5
butter, plain
- DAL MISSI ROTI 8
- AMRITSARI BHARMA KULCHA 15
spiced potatoes, coriander, lime, dried pomegranate seeds
- BREAD BASKET 18
selection of parantha, naan, roti

PULAO, RICE AND SIDES



- BOMBAY TAWA PULAO 31
 Paneer Vegetables Chicken 31 35
- PICKLED ONION, CHILLI 3
- STEAMED BASMATI RICE 7
- RAITA, CUCUMBER 5
- PAPAD, CHUTNEY 3

DESSERTS



- JAMUN 11
milk cake dumplings, pistachio
- KULFI 13
frozen, pistachio-cardamom-rose reduced milk
- KESARI PUNJABI KHEER 11
fragrant saffron, pistachio & almonds
- VANILLA BEAN ICE CREAM 8
- FRUIT PLATTER 12
seasonal fruits

GupShup is the perfect dining destination to soak in and socialise over culinary explorations of "the great Indian street food". Nestled in the hustle and bustle of Little India, GupShup brings to Singapore's dining scene an exciting, authentic and talkable offering, with a focus on the most popular, comforting and celebratory genres in all regional Indian dining — chaat and street food. Here, you'll enjoy the cultural delicacies of Delhi, Bombay, Punjab, central India, and the coasts, with key flavour notes ranging from ting-tang to peppery-sweet and textures from crisp-crunch to soft-fluffy. -Chef Jolly

Prices are subject to 10% service charge and prevailing government taxes

gupshup

GOURMET INDIAN TAPAS

- Nuts
- Vegan
- Vegetarian
- Gluten-free

COCKTAILS



GUPSHUP BOTANICALS Gin, Pomegranate, Vermouth, Bitters	22	DESI SOUR Bourbon, Egg White, Chaat Masala, Sugar Syrup, Lime Juice	22	THE SASSY LASSI Rum, Lemon Juice, Mango, Yoghurt, Mint	22
MUMBAI EXPRESSO MARTINI Baileys, Vodka, Coffee Liqueur, Espresso, Vanilla Syrup, Coco Powder	25	THE GREAT INDIAN Vodka, Cardamom, Lime Juice, Ginger Ale	22	GUPSHUP SLING Gin, Pineapple, Grenadine Syrup, Bitters, Club Soda	22
		NIMBU PANI MINT JULEP Whiskey, Lemon Juice, Mint Leaves, Black Salt, Soda Water	22		

WHISKY



LAGAVULIN 16 YO	30 465
OBAN 14 YO	24 384
RAMPUR DOUBLE CASK	22 352
AMRUT FUSION SINGLE MALT	22 352
MONKEY SHOULDER	19 290
BUFFALO TRACE	18 280
JOHNNIE WALKER BLACK LABEL 12 YO	18 280

BEER



ASAHI SUPER DRY	16
BUDWEISER	14
BIRA 91 WHITE	12
BIRA 91 IPA	12

RED WINES



SAINT CLAIR, PINOT NOIR, MARLBOROUGH 2019	16 80
MIGUEL TORRES SANTA DIGNA CABERNET SAUVIGNON	16 80
TEMPUS TWO COPPER, CABERNET SAUVIGNON, MERLOT	18 90
POGGIO SCALETTE CHIANTI CLASSICO C/S	18 90

RUM

PLANTATION 3 STARS	16 256
DIPLOMATICO RESERVA EXCLUSIVA	20 320

TEQUILA

DON JULIO-ANEJO	23 350
DON JULIO-BLANCO	20 320

APERITIF / DIGESTIF

CAMPARI	10 160
BAILEY'S IRISH CREAM	10 160

WHITE WINES

SAINT CLAIR, SAUVIGNON BLANC, MARLBOROUGH 2018	16 80
CASA SILVA CHARDONNAY	16 80
TEMPUS TWO COPPER, SAUVIGNON BLANC	18 90
ASTORIA ALISIA PINOT GRIGIO	18 90

GIN

TANQUERAY NO. 10	19 290
HENDRICKS	19 290
ROKU	18 280

VODKA

GREY GOOSE	18 280
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SPARKLING & CHAMPAGNE

ASTORIA LOUNGE PROSECCO	20 100
PLOYEZ JACQUEMART EXTRA QUALITY BRUT	26 130
BILLECART SALMON BRUT	250

MOCKTAILS

GUPSHUP SUNSET Orange, Pineapple, Raspberry Puree, Club Soda	12
MINT MASALA Lime, Mint Leaves, Soda Water, Chaat Masala, Sugar Syrup	12
BOMBAY BREEZE Pineapple Juice, Ginger Ale, Cumin	12
BERRIES ICE TEA Mixed Berries Syrup, Black Tea, Mint Leaves, Sugar Syrup	12

COOLERS

SWEET LASSI	10
MANGO LASSI	10
BUTTERMILK	10
SHIKANJI	10

SOFT DRINKS

PEPSI / PEPSI BLACK	6
7-UP	6
SODA WATER	6
TONIC WATER	6
GINGER ALE	6
STILL WATER	8
SPARKLING WATER	8
JUICES	6

COFFEES & TEAS

LONG BLACK	6
CAPPUCCINO	6
CAFÉ LATTE	6
ESPRESSO	4
HOT CHOCOLATE	8
MASALA TEA	8
SELECTION OF TEAS (English Breakfast, Jasmine Green, Sencha Green, Earl Grey, Camomile)	8



Corkage Fee: Wines 50 and Spirits 75
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g u p s h u p

GOURMET INDIAN TAPAS